Antioxidant effect of seaweed extracts in food emulsion systems enriched with fish oil

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I would like to attend and present:	X Oral ☐ Poster ☐ Oral or Poster
Title:	**Antioxidant effect of seaweed extracts in food emulsion systems enriched with fish oil**
Abstract (150 words or less):	Natural antioxidants derived from marine algae have a high content of bioactive components with potential for improving oxidative stability of lipids in food systems. In this presentation we will discuss results from our ongoing work on the brown algae *Fucus vesiculosus*. This seaweed contains a wide range of polyphenols with potential antioxidant activity. Thus, *in vitro* antioxidant properties of *F. vesiculosus* extracts have been found to be related to the total polyphenolic content. It has been suggested that the primary antioxidant activity comes from secondary metabolites such as phlorotannins, a dominant polyphenolic compound. However, studies on the effectiveness of seaweed extracts in food model systems are sparse, therefore there is a need to look further into this area. Results obtained in our lab with different extracts of *F. Vesiculosus* in a range of different food models will be presented.
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Deadlines: Title and abstract submissions, respectively, August 3 and September 28, 2012

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